

À LA CARTE

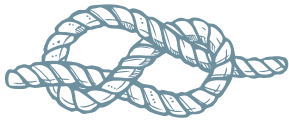


Starters

French Onion Soup Served with stilton & croutons	7.95
Canterbury Cured Smoked Salmon Served with grilled asparagus	13.50
Maryland Crabcake Served with a roasted red pepper coulis	8.25
Lobster Bisque	8.50
Tricolore Salad Buffalo mozzarella, avocado & beef tomato	7.95
Moules Mariniere Kent muscles cooked with white wine, cream, garlic, parsley or simply steamed	7.95
Carpaccio of Fillet of Beef Served with our special dressing and arugula	8.95
Calamari Marinara Freshly netted Kent squid: breaded, lightly fried & with marinara sauce	8.50

Mains

Wild Mushroom Risotto Cooked with morels & porcini mushrooms, white wine & parmesan cheese	16.50
Noisette of Kent Lamb Served on a celeriac rusti with beef puree & haricot vert	21.90
Courgette Spaghetti With Sicilian tomato sauce & parmesan cheese	13.95
Grilled Sirloin Beurre cafe de Paris & traditional garnish	24.90
Surf & Turf Ravioli Served with sauce americane, fillet of beef, lobster & spinach puree	23.50
Linguni with Mussels, Clams, Squid & Shrimp Cooked with garlic, white wine, finished with chilli & butter parsley	21.50
Roasted Panko Breaded Cod Served with new potatoes & slow cooked tomato, flavoured with rosemary & a hint of garlic	21.50
Penne Pasta With tomato sauce & broccoli	14.25



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Sides

Creamed Spinach	4.25
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Plain Spinach	4.75
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Broccoli The Italian Way Cooked al dente with garlic, chilli & flambéed in white wine	5.50
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Tobacco Onions Crispy wafer thin red onions	4.25
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Shoestring Fries	2.50
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Creamy Mash	3.95
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Caesar Salad	5.25
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Cauliflower Cheese	5.50
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Dauphinoise Potatoes	5.50
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Please be aware the food is prepared in a kitchen where allergens are present (wheat, eggs, soy, nuts and milk), we cannot guarantee that food will be free of these items.